

Jimenez's

CREOLE RESTAURANT

Phone 744-9321

appetizers & cocktails

Soups

★ OUR FAMOUS SEAFOOD GUMBO-CREOLE STYLE

Cup	--	\$.65
Bowl	--	\$.95

French Onion Soup Au Gratin	Cup \$.50	Bowl \$.75
Manhattan Clam Chowder	Cup \$.50	Bowl \$.75
New England Clam Chowder	Cup \$.50	Bowl \$.75
Fresh Oyster Stew		Bowl \$1.25

OYSTER SOUP A LA BRENNAN Bowl \$1.25

Fresh Bon Secour Oysters on Half Shell			
Half Dozen	\$1.35	Dozen	\$2.50

OYSTERS ROCKERFELLER \$1.75

OYSTERS BIENVILLE \$1.75

★ OYSTERS BARBECUED\$1.65 2-2-2.....\$1.75

Fresh Shrimp Cocktail	\$1.35	Lump Crabmeat Cocktail	\$1.40
Oyster Cocktail	\$1.35	Fruit Cocktail	\$.60
Chilled Fruit Juice — \$.30			

Shrimp Remoulade On Shredded Lettuce \$1.50

Fresh Shrimp on Ice, Our Own Sauce (10) \$2.25

★ **FRESH BOILED SHRIMP - NEW ORLEANS STYLE** (*Peel Your Own*) **\$1.35**

CHEFS SALAD		\$1.65
GREEK SALAD	1.35	COMBINATION SALAD95

★ FAMOUS WEST INDIES SALAD

CONSISTING OF LUMP CRABMEAT & CLAWMEAT, SHALLOTS, HERBS, WINEVINEGAR, OIL AND SEASONING

SMALL — — \$3.00

LARGE — — \$4.50

★ FRIED CRAB CLAWS _ COCKTAIL SAUCE

SMALL — — \$3.00

LARGE — — \$4.50

Chilled Sockeye Salmon, Tomato Wedge Onion \$1.50

Marinated Herring with Sour Cream – Lettuce Bed\$1.25

SALAD CARIB — — \$2.50

★ STEAMED ALASKAN KING CRAB CLAWS

DRAWN BUTTER

\$4.50

(NOT RESPONSIBLE FOR LOST ARTICLES)

jimez's seafood specialties

Whole Broiled Pompano, Drawn Butter & Lemon, Tartar	\$3.50
Whole Broiled Flounder, Tartar	\$2.50
Fried Whole Gulf Flounder, Tartar	\$2.50

★ **COMBINATION SEAFOOD PLATTER** **\$3.00**
Consisting of Stuffed Deviled Crab, Oysters, Shrimp, Scallops
Filet of Snapper, Tartar & Cocktail Sauce

Broiled Filet of Red Snapper Steak, Tartar	\$3.00
Fried Snapper Steak, Tartar	\$3.00
Fried Tenderloin of Trout, Tartar	\$1.95
Fried Tenderloin of Trout, Almondine	\$2.50
Fried Deep Sea Scallops, Tartar	\$2.00
Fried oysters, half dozen \$1.75, dozen	\$3.10

★ **BROILED GREEK SNAPPER** *In Pure Olive Oil and Spices* **3.15**

Stuffed Deviled Crab (2) Tartar	\$1.85
Fried Jumbo Gulf Shrimp, Tartar or Cocktail Sauce	\$2.00
Stuffed Jumbo Shrimp With Crabmeat, Toast Points, Tartar	\$2.50
Fried Rainbow Trout	\$2.25
Fried Green Land Turbot, Tartar	\$2.50
Stuffed Whole Flounder Fried, With Crabmeat	\$2.50
Fried Whole Speckled Trout, Tartar	\$2.50
Broiled Whole Speckled Trout, Lemon Butter	\$2.50
Whole-Speckled Trout, Athenian	\$2.50
Broiled Whole Spanish Mackerel, Tartar	\$1.95

Baked Shrimp & Crab Meat, Casserole	\$3.00
Crabmeat Au Gratin en casserole	\$3.00
Fried or Broiled Snapper Throats, Tartar	\$2.50
Crabmeat Omellete, Bayou Labatre	\$2.50
Oyster Omellete, Creole	\$2.50

The Above Entrees Served With Our
Crisp Green Salad, Choice of Dressing
Fr. Fries, Rolls & Butter
(Baked Potato, Available After 5 P.M.)

(PLEASE NO SUBSTITUTES)

gourmets specialties

Shrimp Dujohn en casserole\$3.00

★ HOT BUTTERED SHRIMP, LEMON BUTTER\$3.00

Curried Shrimp, Taiwan, Rice\$3.25

Sauteed Shrimp Athenian, Rice Pilaf\$3.25

Baked Shrimp A La Creole en casserole\$3.00

Broiled African Lobster Tails Drawn Butter\$4.75

Half Broiled Florida Lobster Stuffed with Crabmeat Dressing\$3.00

Lobster A La Newburg\$4.00

★ WHOLE BROILED FLOUNDER STUFFED WITH CRABMEAT DRESSING ALMONDINE\$2.75

Fried Soft Shellcrabs Tarter Sauce (In Season)\$3.25

Fried Frog Legs Tartar\$3.25

Sauteed Frogs Legs Provencale\$3.75

★ BROILED FILET OF SNAPPER A LA BYRON\$3.50

OYSTERS EN BROCHETTE\$2.50

BAKED FILET OF SNAPPER ANDOULADE, RICE PILAF.\$3.50

BEEF KABOB

\$3.95

**Tender Beef Cubes
On a Skewer, with
Tomato, Onion, Pepper
and Mushrooms
Marinated and Broiled
Rice Pilaf**

CUP OF GUMBO

ROAST SIRLOIN OF BEEF

Marchand De Vin

\$3.25

SALAD

BAKED POTATO

The Above Entrees Served With Our
Crisp Green Salad, Choice of Dressing
French Fried Potatoes and Hot Rolls
(Baked Potato Available After 5 P.M.)

from our grill and broilers

Steak and Chops

Extra Cut N.Y. Strip Steak	\$6.50
U.S. Porter House Steak	\$5.00
Choice T-Bone Steak (Large)	\$4.95
Choice N.Y. Strip Steak	\$4.95
U.S. Strip Sirloin Steak	\$3.75
U.S. Choice T-Bone Steak	\$3.75
Choice Top Sirloin Steak	\$3.75
Chief's Extra Cut Rib Eye Steak	\$3.75
Choice Filet Mignon	\$4.50
Delmonico Steak	\$3.00
Extra Cut K.C. Club Steak	\$3.50
Grilled Hamburger Steak (<i>Onion 15c Extra</i>)	\$1.65
Chopped Sirloin Steak Bacon Wrapped	\$1.50
Breaded Veal Cutlet, Brown Gravy or Tomato Sauce	\$1.85
Center Cut Pork Chop (2) Apple Ring	\$2.00
Barbecued Pork Plate	\$1.75
Grilled Center Cut Ham Steak, Red Eye Gravy	\$2.95

PRIME RIB OF BEEF - AU JUS \$3.50 EXTRA CUT — \$4.50

Southern Fried Chicken (Unjointed)	\$1.50
Fried Chicken Breast	\$2.00
Broiled Half Spring Chicken	\$2.00

The Above served with our Own
Crisp Salad, Choice of Dressing
Rolls and Butter
(Baked Potato Available After 5 P.M.)

WINE ENCHANCES YOUR MEAL
--

we serve sandwiches of all kinds

DRINKS

Coffee 15¢
Pot Sanka 20¢
Half Pint Milk 20¢
Pints 30¢
Pot of Hot Tea 25¢
Hot Chocolate 20¢

FRUIT PIES

Pies Per Slice 30¢
with Ice Cream 50¢
Hot Apple and Cheese 50¢

PIES

Strawberry Cheesecake
60¢
Ice Box Pie 35¢

GUAVA SHELLS AND CREAM CHEESE 60¢

Home Made Greek Pastry BAKLAVA — \$.30

Ice Cream
Vanilla, Chocolate, or Strawberry 25¢
Orange or Lime Shebert 25¢

**TRY OUR DELICIOUS: PRINCESS CUP
WITH CONTREAU — 85¢**

TROPIC CASSIS

SPARKLING SHERBERT, CREME DECASSIS, GRENADINE \$1.00

After Dinner Drinks

Irish Coffee	Grasshopper
Golden Cadillac	Cherry Cloud
Banshee	Brandy Alexander
Rusty Nail	Pink Squirrel
Tiamari	Kahlua

B & B

**We Have for Your Selection Wines
Domestic & Imported**

cocktail and liquor list

BLOODY MARY

VODKA or GIN
GIMLET

Cocktails

ALEXANDER
ALEXANDER with Imported Brandy
BACARDI
BRONX
BRANDY
CHAMPAGNE
DAIQUIRI
MARGARITA
GIBSON
GRASSHOPPER
MANHATTAN
MARTINI

JAMAICA RUM COCKTAIL
ORANGE BLOSSOM
OLD FASHIONED, Rye
OLD FASHIONED, Bourbon
PERFECT
PINK LADY
ROB ROY
SAZARAC
SCARLET O'HARA
SCREWDRIVER
VODKA MARTINI
SIDE CAR
STINGER

SCOTCH MIST

Cordials

Kahlua
Apricot Liqueur
Blackberry Liqueur
Triple Sec
Creme de Cacao
Anisette
Orange Curacao
Creme de Menthe
Kirsch

Kummel
Cointreau
Galliano
Cherry Heering
Grand Marnier
Drambuie
Benedictine
Benedictine and Brandy
Southern Comfort

Tia Maria
Remy Martin V.S.O.P.
Courvoisier***
Metaxa

Moulin Rouge
Le Perrier
Sloe Gin (Domestic)

Canadian Whiskies

Canadian Club Kingston

Bourbon Whiskies

Early Times	Old Forester 100%
Old Forester 86 and 100 proof	Jack Daniels (Black)
Jack Daniel (Green)	Walkers Deluxe
L.W. Harper	Gilbeys Gin.
Sloe Gin (Domestic)	Gordon Gin
Beefeaters	

Collins

Rum or Tom Collins	Apple
Whiskey	Brandy

Long Drinks

Cuba Libre	Singapore Sling
Planter's Punch	Gin and Tonic

Wines in Glass

Rhine \$.60	Beaujolais \$.75
Sauterne \$.60	Tawny Port \$.60
Burgundy \$.60	Rose \$.75
Chablis \$.60	Ruby Port \$.60

Scotch Whiskies

Ushers	Dewar's White Label
Vat 69	J. & B
Johnnie Walker (Red Label)	Haig & Haig, Pinch
Haig & Haig 5 - Star	Chivas Regal
Cutty Sark	

Sours

Whiskey, Rum or Gin	Bourbon
Scotch	

Beer and Ale

Budweiser	Falstaff	Lowenbrau
Schlitz	Sterling	Heinekens
Miller	Pabst	Lowenbrau (Dark)
Country Club		Michelob

IMPORTED

Wine List

Bin No.:

10	Gold Seal N.Y. State . .	\$9.50
11	Paul Masson (Cold Duck)	\$7.00
12	Meirs (Cold Duck)	\$7.00
13	Paul Masson Rose Crackling	\$7.50
14	Lancers (Imp.)	\$7.50
15	Mateaus (Spiral)	\$7.50
16	Matgeaus (Rose)	\$5.50
	BURGUNDY	
17	Beaujolais Cruse (Imp.)	\$6.00
18	N.Y. State Taylor	\$4.75
	BORDEAX	
19	St. Emilion Cruse (Imp.)	\$6.50
	RHONE	
20	Cruse, Chateaufneuf DuPape (Imp.)	\$6.50

	REISLING	
21	Paul Masson	\$5.00
22	Anheuser Moselbluchen (Imp.)	\$7.50
23	Anheuser Zeltinger (Imp.)	\$7.50
	RHINE	
24	Anheuser Johannisberger (Imp.)	\$7.50
25	Liebfraumilch (Imp.) . .	\$5.50
26	Paul Masson Rhine Castle	\$4.75
	CHABLIS	
27	Paul Masson	\$4.75
28	Barsac Cruse (Imp.) . . .	\$7.50

	MADEIRA	
29	Paul Masson	\$4.50
30	Paul Masson (Rubion) . .	\$4.50
	SAUTERNE	
31	Paul Masson	\$4.50
32	Paul Masson (Ruby) . . .	\$4.25
33	Paul Masson (Tawny) . .	\$4.50
	CHIANTI	
34	Naldini	\$4.50
35	Mirafore Classico (Imp.)	\$5.50